KP170H

ONE (1) YEAR LIMITED WARRANTY

EURO-PRO OPERATING LLC warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid to ***EURO-PRO Operating LLC***, 94 Main Mill Street, Door 16, Plattsburgh, N.Y. 12901. If the appliance is found to be defective in material or workmanship, ***EURO-PRO Operating LLC*** will repair or replace it free of charge. Proof of purchase date and $24.95 to cover the cost of return shipping and handling must be included.*

The liability of ***EURO-PRO Operating LLC*** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of ***EURO-PRO Operating LLC*** if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event** is ***EURO-PRO Operating LLC*** liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

***Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**

OWNERSHIP REGISTRATION CARD

Please fill out and mail the product registration card within ten (10) days of. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

RETURN TO *EURO-PRO OPERATING LLC*, 94 Main Mill Street, Door 16, Plattsburgh, N.Y. 12901

KP170H

Appliance model

Date purchased **Name of store**

Owner's name

Address **City** **State** **Zip Code**

Printed in China

Bravetti™ PLATINUM PRO

OWNER'S MANUAL

Model KP170H
120V., 60Hz., 135 Watts

Electronic Ice Cream Maker



EURO-PRO Operating LLC
94 Main Mill Street, Door 16
Plattsburgh, NY 12901
Tel.: 1-800-798-7398

IMPORTANT SAFETY INSTRUCTIONS

When using your ***ELECTRONIC ICE CREAM MAKER***, basic safety precautions should always be observed, including the following:

1. Read all instructions before using your **ICE CREAM MAKER**.
2. Close supervision is necessary when any appliance is used by or near children.
3. To protect against electric shock, do not immerse cord, plug or any parts of the ice cream maker other than the removable ice cream bucket in water or any other liquids.
4. Do not let cord hang over edge of table or counter, or touch hot surfaces.
5. Do not operate appliance with damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to ***EURO-PRO Operating LLC*** for examination, repair or replacement.
6. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
7. Do not place on or near a hot gas or electric burner.
8. When operating the ice cream maker, keep at least 8-10 inches of free space on all sides of the ice cream maker to allow for adequate air circulation.
9. Unplug from outlet when not in use, before putting in or taking out parts and before cleaning.
10. Be certain that the unit is "Off" before removing the plug from the wall outlet.
11. To disconnect, press the Chill/Off button., then remove the plug. Always hold the plug, and never pull the cord.
12. Always operate with the cover in place.
13. Do not use appliance continuously for more than 3 hours. If you do, stop for 30 minutes and then turn it on again.
14. Avoid contacting moving parts. Keep hands and utensils out of the removable ice cream bucket while in use to reduce the risk of injury to persons or to the appliance itself.
15. **DO NOT** use sharp objects or utensils inside the ice cream bucket. Sharp objects will scratch and damage the inside of the ice cream bucket. A rubber spatula or wooden spoon may be used when the appliance is in the "Off" position.
16. This appliance is OFF when the mix and chill indicators on the control display are not lit.
17. Do not use outdoors.
18. Do not use appliance for other than intended use.

An extension cord may be used if you are careful in its use:

1. The electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.

SAVE THESE INSTRUCTIONS

For Household Use Only

WARNING: This appliance is equipped with a grounded-type 3-wire cord (3-prong plug). This plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature. If the plug should fail to fit the outlet, contact an electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the grounding pin, part of the 3-prong plug.

Rev. 03/03C

Recipes

Non-Dairy Vanilla Ice Cream

3 tsp.	Gelatin
1/4 c.	Apple Juice
1/4 c.	Honey
3 1/4 c.	Vanilla Soy Milk
2 tsp.	Vanilla Extract

1. Pour apple juice into a glass bowl and sprinkle gelatin over the juice. Let sit, stirring occasionally until gelatin is dissolved, about 10 minutes.
2. In a saucepan, whisk together the honey and the soy milk. Cook until just hot, stirring frequently; remove from heat.
3. Add softened gelatin mixture to warm milk stirring until the gelatin is well dissolved. Stir in the remaining soy milk and vanilla extract. Cover and let cool.
4. Spoon the cooled mixture into the removable ice cream bucket of the Ice Cream Maker and start the cycle.

Makes about 1 quart

Non-Dairy Strawberry Ice Cream

2 tsp.	Gelatin
1/4 c.	Apple-Strawvberry Juice
2/3 c.	All-Fruit Strawberry Jam
3 c.	Vanilla Soy Milk
1 tsp.	Vanilla Extract

1. In a glass bowl, sprinkle gelatin over the apple-strawberry juice. Let sit, stiring occasionally, until gelatin is dissolved, about 10 minutes.
2. In a saucepan, whisk togethre the jam and 2 cups of the soy milk. Cook until just hot, stirring frequently, then remove from heat. Add softened gelatin mixture to the hot milk mixture and stir until gelatin is completrely dissolved. Stir in the remaining soy milk and vanilla extract. Cover and let cool for about 15-20 minutes.
3. Spoon the cooled mixture into the removable ice cream bucket of the Ice Cream Maker and start the cycle.

Makes about 1 quart.

Recipes

Cherry Ice Cream

3/4 c.	Dried Cherries
1/2 c.	Rum
2 1/2 c.	Light Cream
1/2 c.	Sugar
4	Egg Yolks
1/4 tsp.	Vanilla Extract

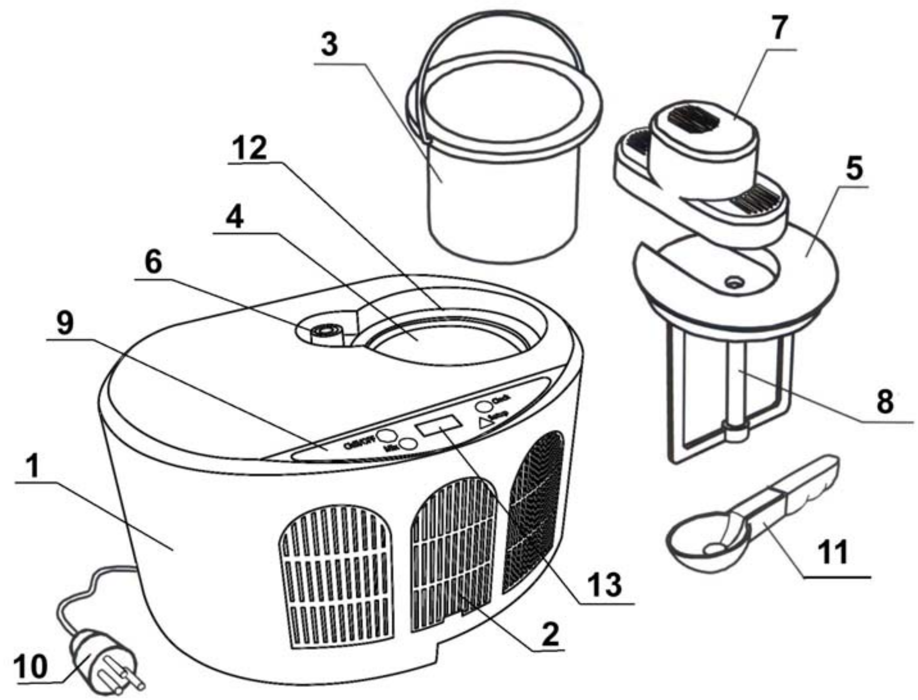
1. Place the cherries in a bowl and cover with rum. Allow to soak for several hours or overnight.
2. Combine the light cream and the sugar in a saucepan and heat over low heat until the sugar is dissolved and bubbles begin to form around the edge of the saucepan.
3. Whisk yolks until creamy.
4. Add 1/2 of the warm cream mixture to the egg yolks. Then pour the warmed yolk mixture back into the saucepan and continue to cook/ stir until the custard mixture coats the back of a spoon. Do not boil the mixture.
5. Stir in the vanilla extract and allow to cool completely.
6. Spoon the mixture into the removable ice cream bucket of the Ice Cream Maker and start the cycle.
7. Drain the cherries.
8. When the ice cream mixture begins to thicken as it freezes, add the cherries and freeze until the ice cream is the proper consistency.

Rum Raisin Ice Cream

3/4 c.	Raisins
1/2 c.	Rum
1 c.	Milk
1/2 c.	Sugar
2	Eggs
2 c.	Whipping Cream

1. Place the raisins in a bowl and cover with rum. Allow to soak for several hours or overnight.
2. Warm the milk in a pan.
3. Whisk the eggs and sugar together in a separate bowl.
4. Slowly add the warm milk while continuing to whisk. Pour mixture back in the pan and heat slowly until thickened, stirring constantly. Do not boil.
5. Allow to cool to room temperature.
6. Add whipping cream to mixture and stir.
7. Spoon the mixture into the removable ice cream bucket of the Ice Cream Maker and start the cycle.
8. Add the rum and raisins just before the end of the freezing process.

GETTING TO KNOW YOUR ELECTRONIC ICE CREAM MAKER



1. Main Unit
2. Ventilation Opening
3. Removable Ice Cream Bucket
4. Cooling Cylinder
5. Lid
6. Motor Power Adapter
7. Motor
8. Stirring Paddle
9. Control Panel
10. Power Cord
11. Ice Cream Scoop
12. Gasket
13. LCD Display Panel

Technical Specifications

Voltage:	120V., 60Hz.
Power:	135 Watts
Capacity:	1 Quart

Operating Instructions

Before First Use

Attention: **Allow at least 2 minutes between the time the Chill function is turned off and restarted to keep from damaging the unit.**

Wash each part of the unit which touches the ingredients, such as the Stirring Paddle, Ice Cream Scoop, Lid, and the Removable Ice Cream bucket. Parts should be washed with hot water and a mild dish washing detergent and wiped completely dry. Do **NOT** use abrasive cleaners to clean as these may damage your appliance.

Clock Set Up

Note: **Clock display is in the 24 hour time format (i.e 4:00pm will be displayed as 16:00. The clock does not display in AM/PM format.**

1. Plug the unit into a properly grounded outlet. 12:00 will be displayed.
2. Press the **Clock** button and the "12" will begin to flash.
3. Press the **Setup** button until the correct hour is displayed (i.e. "20" for 8PM).
4. Press the C**lock** button again and the "00" will flash.
5. Press the **Setup** button to advance the minutes setting to the desired minutes.
6. Press **Clock** button again and your clock is set.
7. Repeat the above to set your clock in the case of a power failure, time change, etc.

User Tips

1. The time it will take to make ice cream will be different depending on the recipe, amount of ingredients and room air temperature.
2. To extend the life of the unit, do not allow the ice cream to freeze and jam the motor. If the motor jams, push the Chill/Off button.
3. The Lid, Stirring Paddle, and Ice Cream Scoop are **TOP RACK** dishwasher safe. The Removable Ice Cream Bucket may be placed in the **LOWER RACK** of the dishwasher.
4. To attain the best performance from the unit, always ensure that the Cooling Cylinder and Removable Ice Cream Bucket are completely dry before starting to chill.
5. For optimum performance, always make sure that the Removable Ice Cream Bucket is completely seated in the cooling cylinder.
6. To maintain optimum performance and to prevent damaging the unit, always store in a horizontal position, as it would during use
7. Make sure that there is at least 8 - 10 inches of free space on all sides of the ice cream maker to allow for adequate air circulation.

Recipes

Butter Pecan Ice Cream

2 c.	Light Cream
1 c.	Brown Sugar
2 tbs.	Butter
2 c.	Heavy Cream
1 tsp.	Vanilla Extract
1/2 c.	Toasted Chopped Pecans

1. Combine the light cream, sugar and butter in a saucepan.
2. Cook, stirring constantly over low heat until bubbles form around the edges of the pan.
3. Let the mixture cool.
4. Stir in the heavy cream and vanilla extract.
5. Spoon the mixture into the removable ice cream bucket of the Ice Cream Maker and start the cycle.
6. Add pecans after the ice cream has begun to harden, (last 10 minutes of the cycle).

Cookie Dough Ice Cream

2 c.	Milk
1 3/4 c.	Sugar
1/2 tsp.	Salt
1 Tbs.	Vanilla Extract
4 c.	Heavy Cream
1 c.	Prepared Chocolate Chip Cookie Dough
2 c.	Light Cream

1. Heat milk in a heavy saucepan over medium high heat until bubbles form around the edge of the saucepan. Remove from heat.
2. Add sugar and salt. Stir until dissolved.
3. Stir in light cream, vanilla extract and heavy cream cream.
4. Cover and refrigerate for at least 30 minutes.
5. Spoon the mixture into the removable ice cream bucket of the Ice Cream Maker and start the cycle.
6. Add the prepared chocolate chip cookie dough. Break up the dough and drop it in small clusters into the ice cream.
7. Mix it around to ensure that the cookie dough is evenly distributed throughout the ice cream.
8. Put ice cream in the freezer for several hours if further hardening is needed.

Recipes

Coffee Ice Cream

1 c.	Milk
1/4 c.	Instant Coffee
1 c.	Sugar
3	Large Eggs, Beaten
1/8 tsp.	Salt
1 Tbs.	Vanilla Extract
3 c.	Half and Half Cream

1. Heat milk in a heavy saucepan over medium high heat. When bubbles form around the edge of the saucepan, remove from heat.
2. Stir in the coffee and half the sugar.
3. Slowly whisk hot mixture into bowl with beaten eggs, whisking constantly.
4. Return to saucepan. Add remaining sugar and salt. Stir constantly over medium high heat for 3-4 minutes until mixture is thickened.
5. Stir in vanilla extract and 1 cup half and half cream. Add remaining half and half cream and stir.
6. Spoon the mixture into the removable ice cream bucket of the Ice Cream Maker and start the cycle.

Pistachio Ice Cream

1 1/4 c.	Unsalted Pistachio Nuts (shelled)
2 1/2 c.	Milk
3	Eggs
1 c.	Fine Sugar
1 c.	Heavy Cream, Whipped
1 tsp.	Almond Extract
1 tsp.	Vanilla Extract

1. Blanch the nuts by placing them in a bowl and pouring boiling water over them. Let stand for 1 minute. Drain and peel the pistachios.
2. Blend the nuts, milk, eggs and sugar to a smooth consistency. Pour into a saucepan. And cook over low heat until the mixture thickens, about 25 minutes. Do not boil.
3. Allow to cool, then add vanilla and almond extracts. Stir. Fold in whipped cream.
4. Spoon the mixture into the removable ice cream bucket of the Ice Cream Maker and start the cycle.

Green Tea Ice Cream

1/3 c.	Water
1/3 c.	Sugar
2 tsp.	Powdered Green Tea
1 c.	Heavy Cream
1 c.	Light Cream

1. Combine the water and sugar in a saucepan and cook over low heat, stirring until the sugar dissolves. Simmer the syrup for 5 minutes.
2. In a separate bowl, mix 1 tablespoon of the syrup with the powdered green tea and then add this mixture to the syrup in the saucepan. Stir until evenly mixed.
3. Add the light cream and the heavy cream and stir.
4. Pour the mixture into the removable ice cream bucket of the Ice Cream Maker and start the cycle.

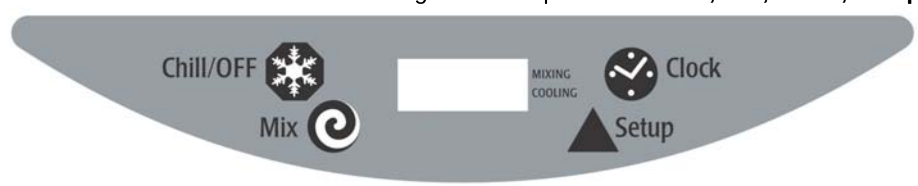
OPERATING INSTRUCTIONS

Making Ice Cream

1. Place unit on a flat level surface with no walls or objects within 8-10 inches of all sides of the unit.
2. Prepare your ingredients as per recipe. Do not fill the Removable Ice Cream Bucket with more than 1 Quart of ingredients.
3. Press the Setup button and :65 (minutes) will flash. Continue to press the setup button until the desired preparation time is displayed(this time should include 15 minutes cooling time and the mixing time).
   Hint: Always have motor assembly in place for optimum cooling performance.
4. Press the "Chill/Off" to start the chill cycle.
5. After 15min. a buzzer will sound and the unit will be ready to start the mixing cycle.
6. Remove the motor assembly.
7. Add your recipe ingredients to the Removable Ice Cream Bucket and press the Bucket firmly into the cooling cylinder.
8. Replace the motor assembly with Stirring Paddle in place. Motor assembly must be completely seated in place or the unit will not mix.
9. Start the mixing cycle by depressing the Mix button. (If the mixing cycle must be terminated at any time you just have to press the mix button to stop mixing).
10. Do not allow the ice cream mixture to freeze and lock the Stirring Paddle. If the Stirring Paddle does become locked, immediately press the Chill/Off button to keep from damaging the unit.
11. When the ice cream is ready, turn unit "Off" by pressing the Chill/Off button.
12. Remove the motor assembly from the unit.
13. Remove the Removable Ice Cream Bucket from the unit and empty the ice cream into another container. If you do not wish to use the ice cream right away, cover the ice cream container and place it in the freezer. If the ice cream is too soft after it has finished mixing. Just place it in the freezer for 1 - 2 hours.

DIGITAL CONTROL PANEL

There are four function buttons on the digital control panel: **Chill/Off, Mix, Clock, Setup.**



Chill/Off: Press to start the "Chill" cycle or to stop the unit during the "Mixing" cycle.

Mix: To start the unit mixing, press the "Mix" button. To stop, press "Mix" again.

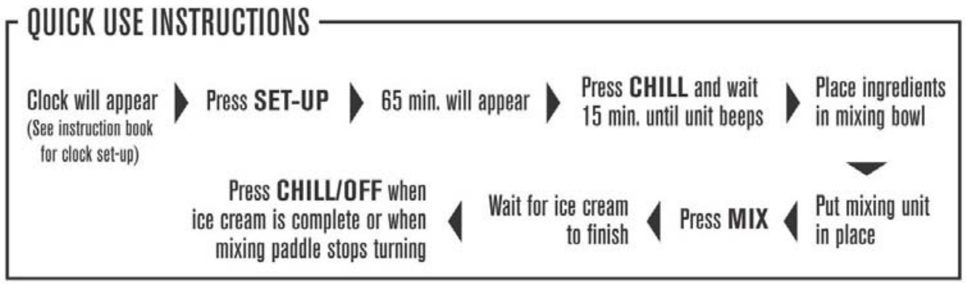
Clock: The LCD display shows the time. To adjust the clock, press "Time" for the "hour" to flash and then press "Setup" to adjust the hour. To adjust the minute setting, press the "Time" button until the minutes flash and then the "Setup" button to adjust accordingly. When you have finished setting the correct time, press "Time" button again to set.

Setup: Press to set the cycle timer or set time.

QUICK USE INSTRUCTIONS

There are four function buttons on the digital control panel: **Chill/Off, Mix, Clock, Setup.**





Cleaning Instructions

1. Do **NOT** immerse the Main Unit, Motor or power cord in water or any other liquids.
2. The Lid, Stirring Paddle and Ice Cream Scoop are **TOP RACK** dishwasher safe. The Removable Ice Cream Bucket may be placed in the **LOWER RACK** of the dishwasher.
3. To clean all other surfaces, wipe with a moistened soft cloth and mild dish detergent. Wipe dry with a clean, dry soft cloth.
4. Do NOT use abrasive cleaners or utensils on any part of the Ice Cream Machine as it will dull the finish of the unit and may cause the parts to deteriorate and become weak.
5. Do **NOT** attempt to disassemble the main unit. There are no user serviceable parts inside.

Recipes

Strawberry Ice Cream

1 c.	Sugar
2 Tbs.	Flour
	Dash of Salt
1 1/2 c.	Milk
2	Eggs, Slightly Beaten
1 1/2 c.	Fresh Strawberries, Pureed
1 1/2 c.	Whipping Cream
1 1/2 tsp.	Vanilla Extract
1 tsp.	Almond Extract

1. Combine 3/4 cup sugar, flour and salt; set aside.
2. Scald milk in a double boiler. Add a small amount of the hot milk to the sugar mixture, stirring to make a smooth paste. Stir sugar mixture into the remaining milk; cook, stirring constantly, until thickened. Cover and cook for 10 minutes.
3. Stir an small amount of the hot mixture into the slightly beaten eggs. Stir eggs into the remaining hot mixture; cook stirring constantly for 1 minute. Let cool.
4. Combine the pureed strawberries, remaining 1/4 cup sugar, whipping cream, vanilla extract and almond extract; stir into the custard. Spoon the mixture into the removable ice cream bucket of the Ice Cream Maker and start the cycle.

Chocolate Ice Cream

2 oz.	Semi-Sweet Chocolate
1/3 cup	Cocoa Powder
1 1/2 cups	Milk
2	Large Eggs
1 cup	Sugar
1 cup	Whipping Cream
1 tsp.	Vanilla Extract

1. Melt the chocolate on top of double boiler over hot water. Gradually whisk in the cocoa and heat, stirring constantly until smooth. Whisk in the milk, a little at a time and heat until completely blended. Remove from heat and let cool.
2. Whisk the eggs until light and fluffy, approximately 1 to 2 minutes. Add sugar a little at a time and continue whisking until completely blended, about 1 more minute. Add the whipping cream and the vanilla extract and keep mixing until well blended.
3. Add the chocolate mixture into the cream mixture and mix until well blended.
4. Spoon the mixture into the removable ice cream bucket of the Ice Cream Maker and start the cycle.